# Underwood Red Devil Recipes

PICNIC SANDWICHES

PARTY SANDWICHES

CANAPÉS and HORS D'OEUVRES

HAM and EGG DISHES

SUPPER DISHES

MISCELLANEOUS

*Uses for*

# UNDERWOOD DEVILED HAM

SO universally accepted is this preferred sandwich spread that rare indeed is the picnic, camping trip, school lunch, bridge party, tea, Sunday night supper or after-theatre snack without the favorite sandwich of Underwood Deviled Ham. Quite naturally the clever hostess has also been quick to make use of the same tempting taste in salads, omelettes, croquettes, dressing for poultry, stuffing for peppers or tomatoes and in many other good things to eat.

In the recipes on the following pages will be found dozens of suggestions to help solve the eternal problem of how to tempt and satisfy the appetite of family and guests.


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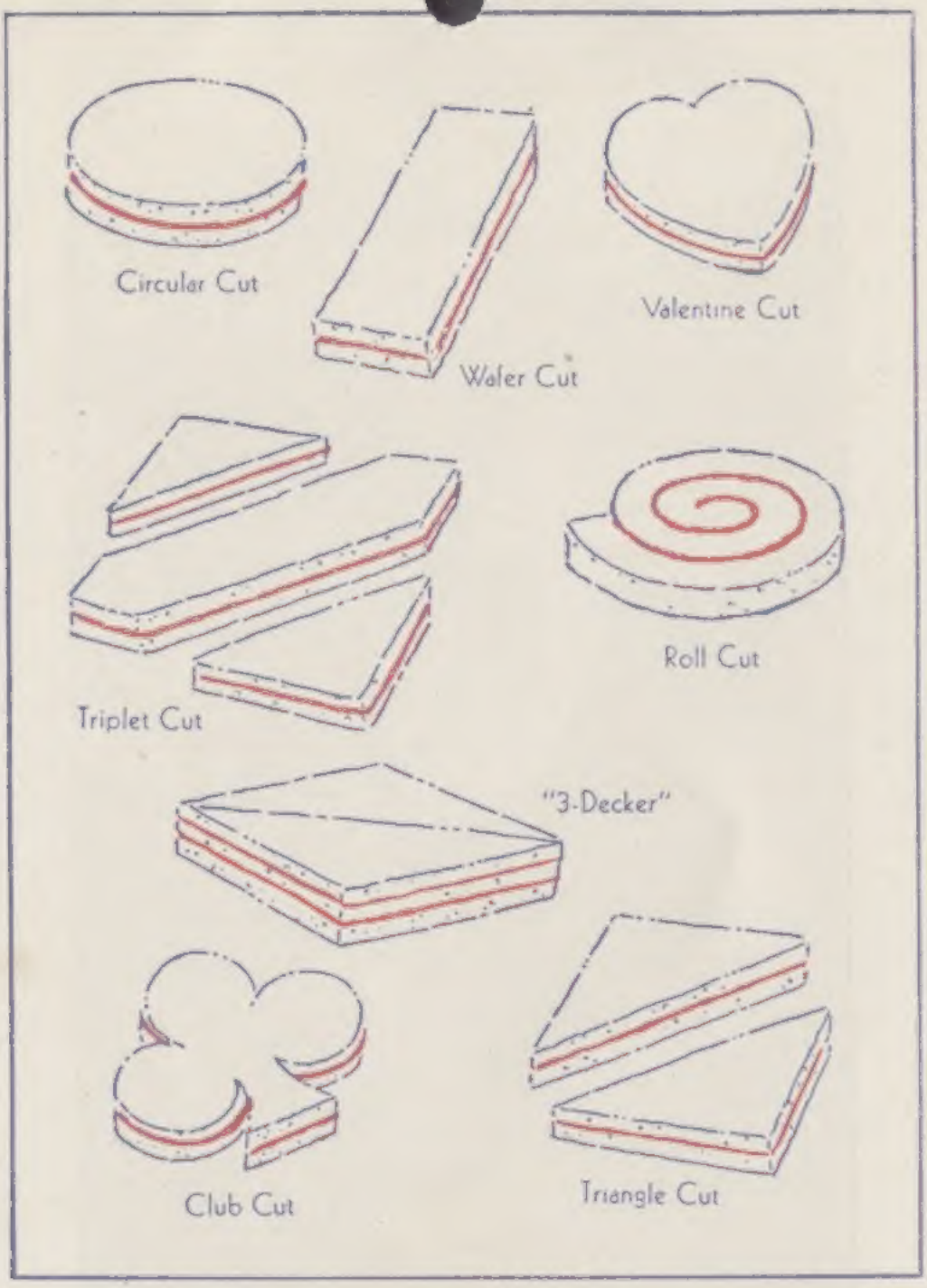
# SANDWICH HINTS

1. Bread should be fresh but not too soft—bread about twelve hours old is ideal for sandwiches and easy to cut.
2. A knife with a saw edge, or a sharp knife used with a sawing motion, is best for cutting fresh bread into thin slices.
3. Butter always should be creamed (softened with a stiff knife) before spreading.
4. If you slice the whole loaf at one time, keep the slices in pairs.
5. Mayonnaise should be thick enough not to run over the edges.
6. Remember that lettuce loses its crispness unless eaten immediately.
7. Crusts are usually left on picnic and every-day sandwiches, but not on canapés and tea sandwiches.
8. For outdoor trips, wrap sandwiches in waxed paper or damp cloth.
9. Slices from a one-pound loaf: 24 medium (¼-inch) or more in proportion of thinner slices.
10. For butter lovers, spread one slice with butter and one slice with Deviled Ham.




**FANCY SANDWICH CUTS**

Spread bread to final shape, not to edge of slice

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## CANAPÉS and HORS D'OEUVRES

The alert hostess of today realizes the important part that hors d'oeuvres (or appetizers) have come to play in helping to start a party. They do not need to be elaborate, especially when a tangy, highly flavored spread like Underwood Deviled Ham is used. But they should be freshly spread and daintily arranged.

In entertaining nowadays, she is also using canapés much more than formerly to precede the soup course. In hot weather, canapés are often used to take the place of soup as a first course. When so used, canapés may be garnished with mayonnaise or whipped cream. As appetizers, before dinner, they are usually served without dressing, as they are to be eaten from the hand.

## HOT DISHES

Thousands of clever cooks have discovered that the deliciousness of Underwood Deviled Ham does not need to be confined to sandwiches. Scores of hot dish recipes have been tried, proved and repeated—such as ham-and-

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egg combinations, croquettes, stuffed peppers, scalloped dishes, turkey dressing and many others.

## HOW UNDERWOOD'S IS MADE

More than a half century of "deviling" experience is back of every can of Underwood Deviled Ham. The hams we use are specially cured, cut into small pieces and mixed with just the proper amount of fat to produce the right consistency for spreading. They are then minced very fine and deviled with a blended seasoning of rare spices. The result is that delightfully appetizing flavor, consistency and appearance for which Underwood Deviled Ham is justly famous.

## SINCE 1821

The experience of the Underwood Company as producers of canned foods of the highest quality extends over more than a hundred years. It was in 1821, as a matter of fact, that the original William Underwood began to study the process by which Nicolas Appert had proved to Napoleon that perishable foods

could be kept indefinitely for the use of his armies.

In 1839 William Underwood conceived the idea of packing food products in tin canisters (soon abbreviated to "cans") and his discovery marked the birth of the canning industry in the United States.

Underwood Deviled Ham is now prepared in the Company's beautiful new plant in Watertown, a residential suburb of Boston. This "factory in the country" is a thoroughly modern building, with large, high windows and ample skylights. The great Deviled Ham kitchen is thus kept bathed in sunlight and spotlessly clean.

## UNDERWOOD NEW ENGLAND SEA FOODS

Far up on the coast of Maine, close to the most famous fishing waters in America, are the two Underwood Sea Food plants. From these clear, cold ocean waters come the clams and sardines which you know as Underwood Sea Foods.


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Since the deliciousness of clams is so dependent on their own natural juice, we pack our clams by a special process which keeps the original flavor and color of the clam juice, or bouillon, unimpaired. The Underwood clam products are Clam Bouillon in bottles, Clams in Clam Bouillon, a New England Clam Chowder and a Quahaug Chowder that are as delicious as only a native New Englander can make a chowder.

Then, there is Underwood Fish Chowder Supreme—a great favorite for its creamy richness and delicacy of flavor—and Underwood Sardines in oil, mustard or tomato sauce. If you are a lover of foods which savor of salt spray and New England cookery, you will like Underwood Sea Foods.

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THE

# SANDWICH SPREAD of the NATION

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# PICNIC SANDWICHES

## DEVILED HAM and EGG

Hard-boiled eggs, chopped fine
Mayonnaise to moisten
Deviled Ham

Mix the ham and eggs thoroughly together with the mayonnaise, and spread between thin slices of bread, cut in desired shape.

## DEVILED HAM and PICKLE

Thin slice rye bread, buttered lightly
Medium can Deviled Ham
1 chow pickle

Chop the pickle fine, mix with the Deviled Ham, moistening with a little mustard from the pickle. Spread one slice of the bread with this mixture. Cover with a buttered slice.

## DEVILED HAM and OLIVE

1 cup fresh white celery, chopped fine
Mayonnaise to moisten
½ cup stuffed olives, chopped
Medium can Deviled Ham

Mix celery, olives and Underwood Deviled Ham well together. Spread between the slices of bread. Trim to desired shape.

## DEVILED HAM and CELERY

½ cup celery chopped fine
Mayonnaise
⅓ cup fine chopped dill pickle
1 medium can Deviled Ham

Mix celery, pickle and ham thoroughly together, adding just enough mayonnaise to spread easily. Spread one slice of bread with the mixture. Cover with slice of buttered bread.

## DEVILED HAM and TOMATO

Thin slices of tomato  Mayonnaise
Deviled Ham

On one slice of the bread, arrange tomato slices spread lightly with mayonnaise. Spread the second slice with Underwood Deviled Ham and press the slices together.

## DEVILED HAM and SALMON

1 part Deviled Ham  1 part salmon
White bread

Mince the salmon and mix with the Underwood Deviled Ham. Add mayonnaise to the salmon to make a smooth paste and spread on the loaf before cutting into slices.

## DEVILED HAM STEAMED BROWN BREAD

1 part Deviled Ham  1 part cream cheese
Steamed brown bread

Mix the ham and the cream cheese together. If necessary to spread well, add a little cream. Spread on the loaf before cutting into quarter-inch slices.

## DEVILED HAM SAUTÉED

2 small cans Deviled Ham  3 small onions
1 green pepper  1 hard-boiled egg

Grind up and sauté the onions and green pepper. Mince egg. Mix all together and serve on dry toast, rye bread or crackers.

## DEVILED HAM and CHICKEN

Spread one slice of bread with Underwood Deviled Ham. Cover with slices of chicken or chopped chicken, spread with a little thick mayonnaise and coverwith slice of buttered bread. Press firmly together and trim.

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# PARTY SANDWICHES

## DEVILED HAM and WATERCRESS

½ cup chopped watercress
1 small onion, chopped fine
A little thick mayonnaise
Medium can Deviled Ham

Mix the chopped cress and onion, and moisten with mayonnaise to spread. Mix the Underwood Deviled Ham with a few drops of lemon juice and one teaspoon melted butter. Spread one slice of bread with the mixture of cress and second slice with Deviled Ham. Press together.

## HOT DEVILED HAM and CHICKEN

2 parts Deviled Ham
1 part butter
Chopped chicken
Chicken gravy
White bread

Cream the ham and butter together and spread on the loaf before cutting one fourth inch thick. Trim the crusts and place chopped chicken between each two slices. Arrange on a platter. Garnish with cranberry or currant jelly. Pass hot chicken gravy with the sandwiches at the table. This is a good way to use left over chicken and gravy.

## DEVILED HAM and PEANUT BUTTER

2 parts Deviled Ham
Shredded lettuce
2 parts peanut butter
Cream or salad oil
White bread

Spread the peanut butter on the loaf before cutting into quarter-inch slices. Mix the Underwood Ham with a little cream or salad oil and put with the shredded lettuce between each two slices. Cut in finger lengths.

## DEVILED HAM and ORANGE MARMALADE

2 parts Deviled Ham
Whole wheat bread
1 part butter
2 parts orange marmalade

Cream the butter and Underwood Ham together and spread on the loaf before cutting into thin slices. Use three slices of bread for each sandwich and spread the first two with marmalade before putting on top of each other. Cover with the third slice and cut into halves.

## DEVILED HAM "PARTY" SANDWICH

1 teaspoon minced onion
1 teaspoon freshly grated horseradish
A few drops lemon juice
A little whipped cream
Can of Deviled Ham

Mix horseradish, onion, lemon juice and a very little whipped cream to moisten. Spread one slice of bread with the mixture, a second slice with a thin layer of Deviled Ham. Press the two slices together and trim.

## DEVILED HAM "3-DECKER"

1 small can Deviled Ham
1 green pepper
1 onion
Mayonnaise

Chop onion and pepper very fine; drain, and season with a little salt and pepper. Mix with enough mayonnaise to spread. Spread one slice of bread with the onion and pepper mixture. Cover with slice of buttered bread. Spread a third slice with Deviled Ham. Press the three slices together and trim neatly.

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# CANAPÉS and HORS D'OEUVRES

## DEVILED EGG HORS D'OEUVRE

Use four hard boiled eggs. Chill, peel and cut eggs in halves lengthwise. Mash yolks finely and add six tablespoonfuls Underwood Deviled Ham, two teaspoonfuls chopped chives, one tablespoonful vinegar, one-fourth teaspoonful prepared mustard and one fourth teaspoonful sugar. Refill egg halves and garnish with tiny sprig of parsley.

## STUFFED OLIVE CANAPÉ

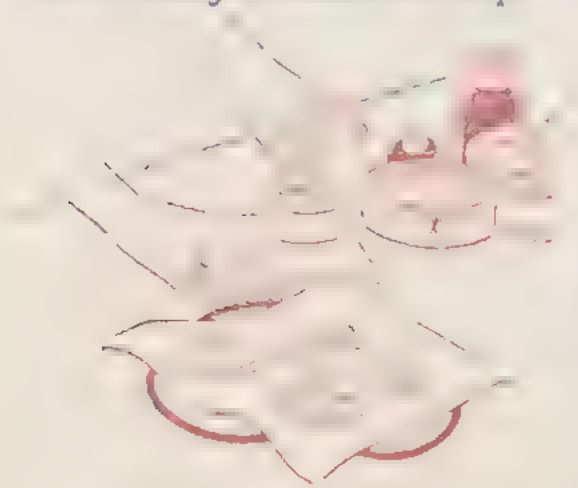
2 parts Deviled Ham
1 part butter
Stuffed olives
1 part chopped nuts
White bread

Cream the butter and Underwood Ham together. Cut the bread one quarter inch thick, and form into rounds with a biscuit cutter. Slice the olives and arrange around the edge of the canapé. Fill the center with finely chopped nuts.

## SUMMER CANAPÉ

Bread rounds toasted or sautéed in butter
Green pepper rings
Slices of tomato
Slices of hard-boiled egg
French dressing or mayonnaise
Deviled Ham

Spread the toasted bread with Deviled Ham and cover with slice of tomato, ring of pepper and slice of egg in center. Sprinkle with French dressing or place a spoonful of mayonnaise on top.



## DEVILED HAM CANAPÉ

Cut bread in squares one fourth inch in thickness, toast to a delicate brown, spread with Deviled Ham. Sprinkle with grated Parmesan cheese, with a dash of cayenne. Brown in hot oven.

## HAM and CELERY ROLLED SANDWICH

Add just enough mayonnaise to the Deviled Ham to soften well. Fill crisp, little, inner stalks of celery with the mixture, and roll a thin slice of freshly baked bread, lightly buttered, about each stalk. Fasten with a toothpick. This makes an excellent hors d'oeuvre.

## ENDIVE STICKS DE LUXE

Separate the stalks of one bunch of endive. Wash and cut into two inch strips. Let stand in ice water until stuffing is prepared as follows: Chop one hard boiled egg very fine. Add one teaspoonful grated onion, three tablespoonfuls Underwood Deviled Ham. Mix thoroughly and chill. Meanwhile drain and dry endive sticks, fill with ham and egg mixture and serve.

## TOMATO SANDWICHES

Wash three large, nicely shaped, firm tomatoes and chill. Moisten six tablespoonfuls of Underwood Deviled Ham with one tablespoonful of well seasoned mayonnaise. Cut tomatoes into one-quarter inch slices, about four to each tomato, and spread ham mixture between each two slices. The filling is enough for six tomato sandwiches.

## STUFFED TOMATOES

Choose three very small, firm tomatoes. Wash, cut in halves crosswise, zigzagging the edge. Scoop out the centers, then invert them to chill. Meanwhile, finely dice one-half cupful of crisp, fresh celery. Add four tablespoonfuls of Underwood Deviled Ham, two tablespoonfuls chopped watercress, one tablespoonful mayonnaise and one-half teaspoonful paprika. Fill tomato cups with this mixture, garnish with a sprig of watercress and serve. This recipe serves six.

## STUFFED CELERY CANAPÉ

Clean and cut celery stalks into two inch lengths and stuff with Underwood Deviled Ham moistened with Roquefort and cream cheese. A little finely chopped green pepper gives an added touch of flavor and attractiveness.

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# HAM and EGG DISHES

## DEVILED HAM and POACHED EGGS

Buttered toast, cut in rounds
Underwood Deviled Ham
Poached eggs

Set rounds of toast in oven for five minutes. Then spread with Deviled Ham and place a poached egg on each round of toast. Serve immediately.

## HAM and EGG TOAST

Hot buttered toast
4 eggs, beaten slightly
1 cup rich milk
1 salt-spoon pepper
1 salt-spoon salt
1 tablespoon minced parsley
1 tablespoon butter
Medium can Deviled Ham

Spread toast with Deviled Ham, and put in oven for five minutes. Add milk to beaten eggs, and season. Melt butter in a saucepan, add milk and eggs, and stir until it thickens. Do not boil. Pour over the toast and serve very hot.

## HAM and EGGS À LA BENEDICT

English muffins
Poached eggs
Hollandaise sauce
Deviled Ham

Split and toast muffins. Spread thinly with Underwood Deviled Ham and place in oven for five minutes. Remove, place a poached egg on each half muffin, pour over the Hollandaise sauce, garnish with parsley and serve immediately.

## DEVILED HAM on FRENCH TOAST

2 parts Underwood Deviled Ham
French toast
1 part butter

Cut bread into rounds and fry in butter until brown on both sides. Cream the butter and Underwood Deviled Ham together and spread thickly on each round. This is a delicious main dish for breakfast.

## DEVILED HAM and FRIED EGG

Spread slices of bread with Deviled Ham and place a fried egg between the slices.

## DEVILED HAM CREAMED TOAST

1 tablespoon butter
1 tablespoon flour
3 cups rich milk
1/8 teaspoon pepper
Small can Deviled Ham
Freshly toasted bread
1 hard-boiled egg, chopped fine

Melt butter in double boiler; add flour and seasoning, and stir until smooth. Pour milk in gradually, and cook until it thickens. Stir in Deviled Ham, mixing thoroughly. Pour over slices of toast, sprinkle with hard-boiled eggs and serve very hot.

## DEVILED HAM and CREAMED EGGS

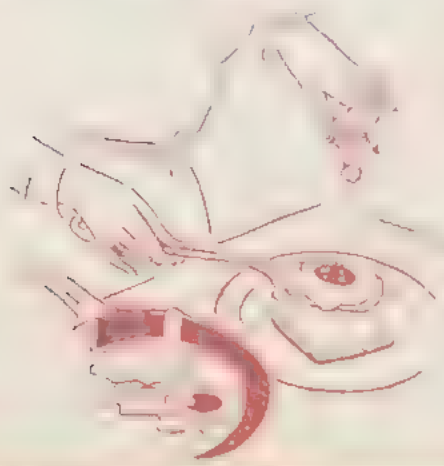
Eggs, hard-boiled
Toast, cut in rounds
A little melted butter
Cream sauce
Underwood Deviled Ham

Remove yolks of eggs, taking care not to break them. Mix Deviled Ham with a little melted butter, spread the rounds of toast with it, and set in oven for five minutes. Remove, make a hollow in center of each round and place in it an egg yolk. Chop whites of eggs fine and add to cream sauce. Arrange toast on a platter and garnish with watercress. Serve hot with cream sauce.

## DEVILED HAM SCALLOP

6 hard-boiled eggs
1 cup fine bread crumbs
2 cups rich white sauce
1 tablespoon chopped parsley
1/4 teaspoon pepper
Dash of paprika
Large can Underwood Deviled Ham

Mix parsley and pepper with white sauce. Slice hard-cooked eggs. Place a layer of crumbs in bottom of a well-greased baking dish, put in a layer of eggs, a layer of Deviled Ham, cover with white sauce and repeat, having top layer of buttered crumbs. Bake twenty minutes in a quick oven.



## DEVILED HAM and SCRAMBLED EGGS

Scramble the desired number of eggs in your favorite manner and just before they are done mix in the contents of a can of Underwood Deviled Ham. Serve on hot toast.

## DEVILED HAM in CHAFING DISH

1 tablespoon butter
1 tablespoon minced onion
1 salt-spoon dry mustard
1 teaspoon minced parsley
6 eggs, slightly beaten with a fork
Large can Deviled Ham

Melt butter in chafing dish, add Deviled Ham and seasoning, mix thoroughly. Cover, and cook three minutes. Stir in eggs, cooking to consistency of scrambled eggs, and serve hot.

## BAKED EGGS

6 hard-boiled eggs, cut in quarters
Grated cheese
1 cup rich cream sauce
1 teaspoon parsley, minced fine
Buttered crumbs
Small can Deviled Ham

Place quartered eggs in well-greased baking dish. Mix parsley and Deviled Ham with cream sauce. Cover eggs with mixture, sprinkle with grated cheese, cover lightly with buttered crumbs and bake in a rather quick oven until brown.

## SUNDAY NIGHT SALAD

4 good-sized tomatoes
3 pimentos, chopped fine
½ cup celery, chopped fine
1 head lettuce
Unsalted mayonnaise
Small can Deviled Ham

Remove tops of tomatoes and scoop out centers. Place tomato cups on ice, to chill. Blend Deviled Ham with mayonnaise. Chop tomato centers and mix with pimentos and celery. Combine Deviled Ham and mayonnaise with this mixture. Fill tomato cups heaping full, and serve in nest of lettuce leaves. This quantity will serve four persons.

## DEVILED HAM SALAD

3 cucumber pickles, chopped
1 cup chopped celery
1 head lettuce
Mayonnaise dressing to moisten
Capers
Slices of hard-boiled egg
Medium can Deviled Ham

Mix thoroughly celery, cucumber pickles, Deviled Ham and mayonnaise. Serve on crisp lettuce leaves, with a garnish of capers and slices of hard-boiled egg.

## STUFFED EGG SALAD

3 hard-boiled eggs
Sliced tomato
1 head lettuce
1 tablespoon melted butter
1 teaspoon mixed mustard
A few drops lemon juice
French dressing
Medium can Deviled Ham

Cut eggs in halves lengthwise. Take out yolks carefully, mash to a smooth paste with Deviled Ham, mustard, lemon juice and melted butter. Refill whites of eggs with this mixture. Place a half egg on a slice of tomato and serve on lettuce leaves with French dressing.

## HAM-BEET SALAD

1 bunch watercress, chopped
Capers
1 large cooked beet, sliced thin
Lettuce and mayonnaise
Medium can Deviled Ham

Mix sliced beet, watercress, Deviled Ham and mayonnaise. Serve on crisp lettuce leaves, with a garnish of capers.

## DEVILED HAM STUFFED POTATO

6 medium-sized baked potatoes
1 tablespoon melted butter
½ cup cream
1 teaspoon parsley, chopped fine
⅛ teaspoon pepper
Large can Deviled Ham

As soon as potatoes are done, open tops and remove inside, taking care not to break shells. Mash potato removed, adding Deviled Ham, cream and seasoning. Beat until light and fluffy. Fill potato shells with this mixture, brush over with melted butter, sprinkle with paprika. Reheat in a hot oven and serve immediately.

## DEVILED HAM and POTATO SOUFFLÉ

6 medium, peeled potatoes
½ teaspoon salt
Pepper
3 tablespoons butter
1 cup hot milk
2 egg yolks
2 egg whites
Medium can Deviled Ham

When potatoes are boiled and mashed, add in the order mentioned salt, dash of pepper, butter, egg yolks and milk. Then into this mixture, add Underwood Deviled Ham and beat well. Now lightly fold in the stiffly beaten egg whites. Pile very lightly into a well buttered baking dish. Bake in a moderate oven ten to twelve minutes. Serve at once.

# MISCELLANEOUS

## SPLIT PEA or BLACK BEAN SOUP

1 cup black beans
or 1 cup split peas
Large can Underwood
Deviled Ham

Soak beans (or peas). Cook with ham until soft. Strain and add salt to taste. This eliminates the customary use of ham bones to flavor these soups.

## DEVILED HAM RICE CROQUETTES

2 cups cold boiled rice
¼ teaspoon salt
1 tablespoon melted butter
1 egg yolk, beaten slightly
1 tablespoon flour
Medium can Deviled Ham

Mix all the ingredients, and let stand for thirty minutes. Form into croquettes, dip in egg, roll in fine crumbs and fry in deep, smoking-hot fat. Drain and serve immediately on a hot platter with currant jelly.

## HAM and POTATO CROQUETTES

2 cups hot riced potatoes
¼ teaspoon salt
Pepper
1 egg yolk, beaten
1 tablespoon melted butter
1 teaspoon minced onion
½ cup thick cream sauce
Medium can Deviled Ham

Mix while potato is hot in the following order: butter, salt, dash of pepper, onion, cream sauce and add Underwood Deviled Ham to this mixture and let cool. Form into desired shape of croquette, roll same first in flour, then in beaten egg yolk, then in crumbs and fry in deep, hot fat or oil. Drain and serve on hot plates. Fried or fresh parsley can be used as a garnish and will add to the flavor.

## DEVILED HAM TURKEY DRESSING

3 cups stale bread crumbs
1 cup English walnuts, chopped fine
3 eggs
½ cup chopped celery
1 cup chopped apples
A dash of thyme or sage
Large can Deviled Ham

Or if you have a dressing recipe that you are in the habit of using for turkey or poultry, try mixing in Underwood Deviled Ham with your usual ingredients. It adds a deliciously different flavor.

## DEVILED HAM and RICE BALLS

2 cups boiled rice
½ cup thick cream sauce
1 egg yolk beaten slightly
¼ teaspoon pepper
Medium can Deviled Ham

Mix rice, Deviled Ham and cream sauce thoroughly. Add egg yolk and seasoning. Turn out on a plate and set aside until cold. Form into small balls and roll in flour first, then in beaten egg diluted with milk, then in crumbs. Fry in hot fat. Serve immediately with tomato sauce.

## DEVILED HAM STUFFED PEPPERS

4 large green peppers
2 cups bread crumbs
1 cup tomato sauce or canned tomato
1 small onion, chopped fine
1 tablespoon melted butter
⅛ teaspoon pepper
Large can Deviled Ham

Split peppers in halves, lengthwise, carefully removing membrane and seeds. Parboil five minutes in boiling salted water. Mix Deviled Ham, crumbs and seasoning, and fill halves of peppers. Cover tops with fine buttered crumbs, and bake in a hot oven until peppers are tender. Underwood Deviled Tongue may be substituted for Deviled Ham, if desired.

## DEVILED HAM STUFFED ONIONS

6 large onions
½ cup bread crumbs
1 teaspoon chopped parsley
2 tablespoons melted butter
½ cup hot water
Medium can Deviled Ham

Peel onions, slice off tops and take out centers, to leave cup-shaped. Boil gently for ten minutes and drain. Mix bread crumbs, Deviled Ham and seasoning, and fill onions with this mixture. Place in a deep baking dish, with ½ cup hot water and 1 tablespoon butter. Bake in a rather hot oven, basting occasionally. When nearly done, sprinkle with sifted crumbs, dot with bits of butter, and brown. Serve with white sauce.

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WM. UNDERWOOD COMPANY
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